

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

## **Routine Food**

Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name) 1/21/2009
Church's Chicken

8111 W Brown Deer Rd Milwaukee.WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$78.00

Description of Violation	Correct By
Ziploc bags of shredded ready-to-eat chicken in the cooler without any datemarking. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	2/4/2009
The front handwashing sink does not have any hot or cold water. Provide both hot and cold running water at all faucets at all times.	2/4/2009
No soap available at the handwashing sink in the warewashing area. Dispenser has been removed from the wall as well. Make sure all handsinks are supplied with soap. Re-install soap dispenser to the wall. REPEAT VIOLATION.	2/4/2009
Some mouse droppings noted underneath the shelving in the back prep area. Eliminate all evidence of pests and provide effective pest control. REPEAT VIOLATION.	2/4/2009
	datemarking. All ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.  The front handwashing sink does not have any hot or cold water. Provide both hot and cold running water at all faucets at all times.  No soap available at the handwashing sink in the warewashing area.  Dispenser has been removed from the wall as well.  Make sure all handsinks are supplied with soap. Re-install soap dispenser to the wall. REPEAT VIOLATION.  Some mouse droppings noted underneath the shelving in the back prep area. Eliminate all evidence of pests and provide effective pest control.

## Notes:

NOTES: Remove the moldy caulk around the warewashing sinks and re-apply caulk so that it is smooth and cleanable.

On 1/21/2009, I served these orders upon Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name) by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature

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